

**ABSTRACT**

A method of reducing the amount of oxygen from prepackaged food products including the steps of placing the packaged food products within an evacuation chamber associated with a sealed container containing an oxygen absorbing reagent, evacuating gas from the evacuation chamber wherein the pressure differential in the evacuation chamber causes the sealed container to rupture thereby releasing or activating the oxygen absorbing reagent to absorb oxygen in the chamber, hermetically sealing the evacuation chamber containing the packaged food products. The gas within the sealed container may be nitrogen. The oxygen absorbing reagent may be a metal halide coated metal powder.